

Alcohol Menu

White Wine

Riesling Urban, Germany
A juicy, fruity elegant wine with crisp minerality and a touch of sweetness
Pairing: Spicy food and seafood

Chardonnay Redtree, California
Well balanced with fresh fruit flavors of peach, pear and apple
Pairing: Cheese, lighter seafood or chicken

Chardonnay La Crema, Monterey, California
Rich and full bodied with tropical fruit, crisp apple and vanilla flavors
Pairing: Creamy pastas, chicken and seafood

Pinot Grigio Caposaldo, Italy
Dry, crisp and vibrant with flavors of lemon, green apple and pear
Pairing: Lighter pastas, salads and seafood

Sauvignon Blanc Kim Crawford, New Zealand
Tropical and herbaceous, with citrus notes and great minerality
Pairing: Oysters, asparagus, lobster and summer salads

Red Wine

Pinot Noir Line 39, California
Rich flavors of raspberries and black cherries and a soft, supple finish
Pairing: Salads, salmon, tuna, chicken or pork

Pinot Noir Meiomi, California
Medium bodied with blueberry, mocha and subtle spice notes and a lingering finish
Pairing: Salmon, duck and lighter pastas

Cabernet Sauvignon Avalon, California
Juicy aromas of dark fruit, mocha and spice with hints of vanilla followed by a long, smooth finish
Pairing: Beef, pork, grilled meats and cheeses

Cabernet Sauvignon Rodney Strong, California
Full bodied and lush with flavors of dark cherries, plum, spices and black pepper
Pairing: Red meats and rich pasta sauces

Malbec Alta Vista, Argentina
Intense aromas of plum, black cherry and spices, with notes of coffee and vanilla
Pairing: Poultry, lamb, pork, steak, pasta and hard cheeses

Red Blend The Dreaming Tree, California
Raspberry jam and vanilla oak characters, full bodied but soft finish
Pairing: Pork, BBQ and roasted vegetables

Sparkling / Dessert Wine



Prosecco Lunetta, Italy
Refreshing with crisp fruit flavors and a clean finish
Great for an apertif or with hors d'oeuvres

Moscato Stella Rossa, Italy
Sweet but not too sweet with just enough bubbles, giving off a refreshing taste with a clean finish
Great as an apertif or with light meals

Sparkling Brut Domaine Carneros by Taittinger, California
Flavors of pear, apple, honeycomb and lemon zest with a long, silky finish
A premium selection for your special occasion



Melissa Sue Photography

Spirits

Vodka Svedka
Clear with a peppery finish and faint aromas of sweet cream, mineral and tarragon

Vodka Tito's
Crystal clear with a creamy mouthfeel and aromas of cracked black pepper

Gin Tanqueray
Fresh and smooth with hints of juniper, citrus and spice

Gin Hendrick's
Fresh and floral with light spices and sweet citrus

Rum Cruzan Aged Light Rum
Dry, clean taste with vanilla overtones and a pleasant finish

Rum Cruzan 9 Spiced Rum
Rich amber colored rum with complex layers of vanilla, cinnamon, nutmeg, and toasted wood flavors

Whiskey Jim Beam
Unique flavor and aroma of caramel and spice

Whiskey Knob Creek
Balanced with notes of caramel, vanilla, corn, spice, malt and oak

Irish Whiskey Bushmills Original
Blend of triple distilled malt whiskey and a lighter grain whiskey with rich, smooth warming taste

Scotch Johnnie Walker Red
Full and rich with notes of malted barley, potpourri, spice, smoke and oak

Tequila Cuervo Gold
Faintly sweet with herbal and spicy notes

Tequila 1800 Silver
Clean and balanced with hints of sweet fruit and pepper

Beer

Coors
Lager

Coors Light
Light Lager

Fat Tire
Amber Ale

Corona
Pale Lager

Deschutes Variety
Pack

Selection of Deschutes' most popular craft beers



How To Order

- The Mansion's alcohol order form will be provided to you at least 30 days prior to your event.
- Items not on our menu may be requested and special ordered. The Mansion will try to accommodate these requests as best as possible, but they must be made 30 days prior to your event.
- Your final order for your hosted bar is due 21 days prior to your event. Requests less than 21 days are not guaranteed.
- Ordering is subject to the following increments:
 - beer: 24 bottles (1 case)
 - wine and special order sparkling wine: 12 bottles (1 case)
 - spirits: individual bottles, minimum of 3 bottles total
 - sparkling and dessert wines: individual bottles, minimum of 3 bottles total
- Orders for glassware, all non-alcoholic drinks, mixers, and garnishes are placed through your caterer.
- If you choose not to have a hosted bar, the Mansion can provide a cash bar for a \$300 flat fee, which includes beer and wine by the glass for purchase by your guests. This fee includes one bartender for five hours of service, chilled beer and wine, and plasticware. Requests for a cash bar must be submitted at least 30 days prior to your event. The Mansion will select the brands of beer and wine.
- Payment is due within 3 days of receiving your alcohol order or cash bar order. We accept checks and Mastercard or Visa.

During Your Event

- Your alcohol order will be delivered, counted and confirmed by your caterer/bartender at check-in.
- Your caterer or a licensed bartender must serve your alcohol at your hosted bar. No self-service is allowed. All alcohol must be served by the drink and no shots are permitted.
- For a \$50 opening fee, you may order additional alcohol one time during your event. The Mansion maintains a minimal inventory of beer and wine as well as some spirits. Requests of specific types are not guaranteed to be available.
- Service of all alcohol must stop 30 minutes prior to the end of your event.
- No outside alcohol is allowed.
- No alcohol may be removed from the Mansion.

After Your Event

- All remaining alcohol will be counted, confirmed, and returned to the Mansion at check-out.
- No alcohol may be removed from the Mansion.
- You will receive a refund for unopened menu items up to 20% of your original order:
 - increments: beer by the six-pack, wine & spirits by the bottle
 - special order items are not eligible for a refund
- Your alcohol refund will be included with your returned damage deposit 30 days after your event.